

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A composition for a deep-fried food, comprising:

a polysaccharide powder having an average particle size of 20 μm or less, wherein the polysaccharide is selected from the group consisting of guar gum, pectin, xanthane gum, alginic acid and carboxymethyl cellulose, and the polysaccharide powder is obtained by subjecting the polysaccharide to jet pulverization or freeze pulverization,

wherein the composition imparts to deep fried food, reduced oil absorption, increased mouthfeel and increased taste as compared to a composition comprising a polysaccharide powder having an average particle size of more than 20 μm and not being subjected to jet pulverization or freeze pulverization.

2. (Canceled)

3. (Previously Presented) The composition according to claim 1, wherein the polysaccharide is alginic acid, pectin or a combination of alginic acid and pectin.

4. (Previously Presented) A frying powder comprising the composition as defined in claim 1.

5. (Previously Presented) A frying food comprising the composition as defined in claim 1.

6. (Previously Presented) A deep-fried food prepared by cooking using composition as defined in claim 1, or the frying powder as defined in claim 4.

7. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is 15 μm or less.

8. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is 10 μm or less.

9. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is from 1 to 15 μm .

10. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is from 1 to 10 μm .

11. (Previously Presented) The composition according to claim 1, wherein the polysaccharide is selected from the group consisting of guar gum, pectin, xanthane gum and carboxymethyl cellulose.

12. (Previously Presented) The composition according to claim 1, wherein the polysaccharide is selected from the group consisting of guar gum, pectin and alginic acid.

13. (New) The composition according to claim 1, wherein the composition imparts to the deep-fried food, oil absorption that is lower by at least approximately 14.8% as compared to a composition comprising a polysaccharide powder having an average particle size of more than 20 μm and not being subjected to jet pulverization or freeze pulverization.

14. (New) The composition according to claim 1, wherein the composition imparts to the deep-fried food, oil absorption that is lower by approximately 14.8 - 36.6% as compared to a composition comprising a polysaccharide powder having an average particle size of more than 20 μm and not being subjected to jet pulverization or freeze pulverization.

15. (New) The composition for a deep-fried food according to claim 1, consisting essentially of:

a polysaccharide powder having an average particle size of 20 μm or less, wherein the

polysaccharide is selected from the group consisting of guar gum, pectin, xanthane gum, alginic acid and carboxymethyl cellulose, and the polysaccharide powder is obtained by subjecting the polysaccharide to jet pulverization or freeze pulverization; and

at least one component, wherein the at least one component is selected from the group consisting of egg white, egg white hydrolysates, egg yolk, egg yolk hydrolystes, chicken egg (whole egg), chicken egg hydrolysates, whey protein, wheat protein, gliadin, fatty acid esters of glycerol, enzymatically decomposed lecithin, a powdered animal fat or oil and a powdered vegetable fat or oil,

wherein the composition imparts to the deep-fried food, reduced oil absorption, increased mouthfeel and increased taste as compared to a composition comprising a polysaccharide powder having an average particle size of more than 20 μm and not being subjected to jet pulverization or freeze pulverization.